

Sweet & Spicy Jalapeño Honey Cornbread (Better Than a Box Mix!)

That is exactly why I set out to create this



OVEN
350°F

TIME
35 min

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INGREDIENTS

The Dry Base:

1 ½ cups Fine Cornmeal: Look for high-quality stone-ground if you can, but standard fine cornmeal works perfectly for a consistent texture.

1 cup All-Purpose Flour: This provides the structure needed to keep the cornbread light.

1 tbsp Baking Powder & ½ tsp Baking Soda: Our leavening power for a beautiful rise.

½ tsp Salt: To balance the sweetness of the honey.

The Wet Ingredients:

2 Large Eggs: Room temperature is best for even mixing.

½ cup Honey: This provides a deeper, more complex sweetness than granulated sugar.

½ cup Buttermilk: The acidity reacts with the baking soda for a fluffy interior. (Pro tip: If you don't have buttermilk, mix ½ cup whole milk with 1 tsp lemon juice).

6 tbsp Unsalted Butter: Melted and slightly cooled. This adds that rich, buttery flavor we all crave.

... cup Sour Cream: My "secret weapon" for moisture. You can also use plain Greek yogurt.

The Flavor Kick:

2-3 Fresh Jalapeños: Seeded and thinly sliced.

1 tbsp Fresh Cilantro: Finely chopped (optional, for an extra herbaceous note).

The Optional Honey Glaze:

2-3 tbsp Honey
1 tbsp Melted Butter

DIRECTIONS

1. **Prep the : Oven and Pan:** Preheat your oven to 350°F (180°C). Generously grease an 8 or 9-inch round cake pan or an 8-inch square baking dish. For extra security, you can line the bottom with parchment paper.
2. **Whisk : Dry Ingredients:** In a large mixing bowl, combine the cornmeal, flour, baking powder, baking soda, and salt. Whisking them together first ensures there are no clumps of leavening agent.
3. **Mix the : Wet Ingredients:** In a separate medium bowl, whisk the eggs and honey until fully combined. Slowly stir in the buttermilk, melted butter, and sour cream.
4. **Combine:** Make a well in the center of the dry ingredients and pour in the wet mixture. Use a spatula to fold everything together just until you see no more dry streaks of flour. Stop there! Overmixing will lead to a tough, dense bread.
5. **Fold and : Top:** Gently fold in half of your sliced jalapeños. Pour the batter into your prepared pan and smooth the top. Arrange the remaining jalapeño slices in a decorative pattern on the surface.
6. **Bake:** Place in the center rack of the oven for 30-35 minutes. You'll know it's done when the edges are golden brown and a toothpick inserted into the center comes out clean.
7. **Glaze and : Rest:** While the bread is hot, whisk together the extra honey and melted butter. Brush it generously over the top. Let the cornbread rest for at least 10 minutes before slicing-this helps the structure set.

SWAPS & NOTES

The Heat Factor: If you love spice, leave the seeds and white membranes in the jalapeño slices.

If you want a milder flavor, remove them entirely.

Flour Alternatives: You can substitute the all-purpose flour for a 1:1 gluten-free baking blend if needed.

The Fat: If you don't have butter, a neutral oil like canola or vegetable oil works, but you will miss out on that signature buttery aroma.

TIPS FOR SUCCESS

Don't Overbake: Check the cornbread at the 28-minute mark.

Every oven is different, and even five extra minutes can dry out the edges.

Room Temp Ingredients: Using room-temperature eggs and buttermilk prevents the melted butter from seizing up and clumping in the batter.

Sautø the Peppers: If you want a more mellow pepper flavor, sautø the jalapeño slices in a teaspoon of butter for about 60 seconds before folding them into the batter.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-spicy-jalapeno-honey-cornbread-better-than-a-box-mix/>